

## Tombo Ice Cream

Choose flavours of Matcha Green Tea, Hojicha Roasted Tea or Half & Half

<b>Soft Serve Ice Cream</b>	5.95
Served in a waffle cone or cup. Check out toppings below!	
<b>Tokio Sundae</b>	6.95
Soft serve, mini mochi (shiratama), monaka wafer, azuki red bean, matcha brownie & granola and kuromitsu black sugar syrup.	
<b>London Sundae</b>	6.95
Soft serve, miso caramel brownie, black sugar syrup, oreo cookie, choco stick, granola & chocolate sauce.	
<b>Milkshake</b>	5.95
With whipped cream, oreo cookie and choco sauce.	



### TOPPINGS FOR ICE CREAM

Flake	1.00
Miso Brownie Bites	0.95
Matcha Brownie Bites	0.95
Mochi	1.05
Chocolate sauce	0.30



## Cakes & Dessert

<b>Purple Potato &amp; Matcha Roll</b>	5.75
<b>Marble Sesame Cheesecake</b>	5.75
<b>Matcha Gateau</b>	5.75
<b>Vegan Matcha Cheesecake</b> 🌱	6.05
<b>Matcha Brownie</b> GF	4.40
<b>Sakura Baked Cheesecake</b>	5.90
<b>Hojicha Burnt Cheesecake</b> <b>NEW</b>	6.75
<b>Matcha Chestnut Mont Blanc</b>	6.75
<b>Black Sesame Chestnut Mont Blanc</b> <b>NEW</b>	6.75
<b>Mochi Daifuku</b> 🌱 GF (Matcha or Black Sesame)	4.45
<b>Matcha Dorayaki Pancake</b>	4.45



## Matcha & Hojicha

Pick from our award winning Organic Matcha or Hojicha (roasted, low caffeine tea).

Oat & Coconut milk available +0.40 🌱

<b>Matcha Shot</b>	3.40
<b>Matcha Tea</b>	3.40
Hot or Iced	
<b>Matcha Latte (sweet or unsweet)</b>	4.20
Hot or Iced	
<b>Hojicha Latte (sweet or unsweet)</b>	4.20
Hot or Iced	
<b>Flat Green (matcha)</b>	4.20
<b>Vanilla or Salted Caramel Latte</b>	4.55
Hot or Iced. Matcha or Hojicha	
<b>Matcha or Hojicha Frappé</b>	5.30
<b>Matcha Mango Juice</b>	4.95
<b>Matcha Apple &amp; Ginger Juice</b>	4.95
<b>Pumpkin Spice Latte</b> <b>NEW</b>	4.55
Hot or Iced. Matcha or Hojicha	



## Green Tea

Award winning Tombo Teas straight from Shizuoka Japan.

**ALL 3.80 / CUP**

<b>Zen Sencha</b> Organic tea	Energizing classic deep steamed green tea
<b>Bonsai Genmaicha</b> Organic tea	Nutty taste with matcha – best seller
<b>Sakura Kukicha</b> Organic tea	Green tea with a hint of cherry blossom
<b>Yuzu Kukicha</b> Organic tea	Green tea with a hint of citrus
<b>Haiku Hojicha</b> Organic tea. Low Caffeine	Relaxing roasted tea with ginger
<b>3 year Bancha</b> Organic tea. Low Caffeine	Organic and macrobiotic
<b>Jasmine</b>	Jasmine infused Chinese green tea
<b>Iced Zen Sencha</b>	Energizing classic deep steamed green tea



## Japanese Café

**SOUTH KENSINGTON**

**とんぼ**

## Beer, Saké & Soft Drinks








<b>Asahi Lager</b>	330ml Bottle 5.05
	500ml Bottle 7.80
<b>Heineken Alcohol Free Lager</b>	330ml Bottle 5.05
<b>Prosecco</b>	200ml Bottle 9.60
<b>Umeshu Plum Wine</b>	100ml Glass 8.10
<b>Cold Saké (Junmai)</b>	90ml Glass 6.25
	300ml Bottle 17.10
<b>Hot Saké (Junmai)</b>	180ml Carafe 10.65
<b>Yuzu Sparkling Sake</b>	250ml Bottle 10.65
<b>House White Wine</b>	187ml Bottle 7.30
	750ml Bottle 27.30
<b>House Red Wine</b>	187ml Bottle 7.30
	750ml Bottle 27.30
<b>Luscombe Apple Juice</b>	4.05
<b>Mango Juice</b>	3.15
<b>Coke &amp; Diet Coke</b>	3.10
<b>Water</b> Still or Sparkling	330ml Can 3.10
	750ml Bottle 4.70

### FIND US ON INSTA


We love seeing all your Tombo pics!

**@tombo\_london**


## Small Plates & Soup

Miso Soup  GF	3.40
Edamame  GF	3.95
Kimchi  GF	4.95
Steamed Prawn Dumplings 3pcs	6.55
Veggie Gyoza Dumplings 3pcs 	5.85
Takoyaki Octopus Balls 5pcs	7.85
Hijiki Black Seaweed Salad  GF	6.40
Goma Wakame Salad 	6.40
Winter Roast Veg Salad  <b>NEW</b> with a citrus wasabi dressing	6.55

## Maki Sushi

Salmon Avo Sashimi Don GF <b>New Recipe</b> 18.15 Salmon sashimi slices, tobikio caviar, avocado, edamame & koji soy sauce on a bed of sushi rice.	
Spicy Tuna Avo Maki Roll 6pcs	6.90
Spicy tuna tartare & avocado with spicy mayo	
Salmon Avo Maki Roll 6pcs GF	6.65
Salmon & avocado with bubu arare (toasted rice)	
Prawn Tempura Maki Roll 6pcs	7.20
Prawn tempura with veggie furikake (rice seasoning)	
Avo Maki Roll 6pcs  GF	4.75
Salmon Sashimi Slices 5pcs GF	8.10
Inari Sushi 2pcs 	4.50

## Udon Noodles

Prawn Tempura Udon	12.35
Udon noodles in a dashi broth, prawn tempura, nori, wakame seaweed.	
Kitsune Udon	11.15
Udon noodles in a dashi broth, topped with inari tofu, nori and wakame seaweed. Non vegetarian.	
Tan Tan Chicken Udon <b>NEW</b>	11.75
Udon noodles in a spicy miso nutty broth topped with spicy mince, chilli corn and spring onion.	
Tan Tan Vegan Udon  <b>NEW</b>	11.75
Udon noodles in a spicy miso nutty broth topped with spicy mince, chilli corn and spring onion.	



MISO SOUP

TAKOYAKI




SALMON SASHIMI DON

Gluten Free? Look for the GF sign and ask for Gluten Free Soy


Vegan? Look for the green leaf 

### TOPPINGS FOR NOODLES

Soy boiled egg	2.60
Kimchi	1.80
Chilli corn  GF	1.10
Nori Seaweed	1.05
Prawn Tempura (1pc)	3.10

## Poké Sushi Bowls

Choose from a base of purple sushi rice, cabbage salad or half & half.  
All pokés comes with edamame beans, daikon radish & carrot salad.  
All poké fish is marinated in sesame oil & gluten free soy.

Tokyo Classic GF	11.75
Salmon sashimi with sesame gf soy, sushi ginger and genmai roasted rice.	
Kyoto Kaisen	13.45
Salmon & tuna sashimi with citrus ponzu, avocado and crispy shallots.	
Osaka Fire	12.80
Salmon sashimi with spicy kimchi mayo, kimchi, shichimi spice, crispy shallots.	
Seared Aburi Salmon GF <b>NEW</b>	14.55
Seared salmon sashimi cubes topped with homemade koji aged soy sauce, genmai roasted rice, spring onion, wasabi and sushi ginger.	
Okinawa Green 	10.55
Inari tofu with sesame soy, pineapple, seaweed salad and sweet roquito peppers.	
Hokkaido Poached Salmon	13.75
Poached Salmon with a teriyaki glaze and avocado.	



TOKYO CLASSIC

See below for extra toppings!

### TOPPINGS FOR POKÉ, DON & KATSU CURRY



Soy boiled egg (free range)	2.60	Chilli corn  GF	1.10
Tobiko fish caviar GF	2.30	Sushi ginger  GF	0.75
Avocado  GF	1.80	Wasabi  GF	0.40
Pineapple  GF	1.40	Genmai roasted rice  GF	0.80
Kimchi	1.80	Sweet roquito peppers  GF	1.05
Hijiki seaweed  GF	2.05	Spicy mayo	0.25
Goma wakame 	1.80	Koji Aged Soy  GF <b>NEW</b>	0.55
Japanese pickles 	1.60	Nori Seaweed  GF <b>NEW</b>	1.05
Crispy shallots 	0.70	Prawn Tempura (1pc)	3.10

ANY ALLERGIES? PLEASE LET US KNOW BEFORE ORDERING

DUE TO THE SMALL SIZE OF OUR KITCHEN, OUR DISHES ARE PREPARED IN AREAS WHERE SEVERAL ALLERGENS ARE PRESENT AND CROSS CONTAMINATION IS HIGH. ALL OUR DISHES MAY CONTAIN NUTS, SESAME, GLUTEN OR OTHER ALLERGENS.

## Donburi

Donburi or "Don" is a bowl of black & white rice topped with a hearty portion of meat, fish or vegetables.

Teriyaki Chicken	11.25
Baked chicken thigh with teriyaki sauce, hijiki seaweed and daikon radish & carrot salad.	
Mapo Tofu Aubergine 	9.05
Lightly spiced mapo aubergine and tofu stew with shiitake mushrooms and spring onions.	
Miso Salmon GF	14.30
Miso marinated baked salmon fillet, hijiki seaweed and daikon radish & carrot salad.	
Unagi	21.25
Grilled eel with unagi sauce and goma wakame seaweed salad.	
Katsu Don Bowl (Chicken or Pumpkin  )	11.25
Katsu with Kewpie Japanese mayo (vegan mayo for pumpkin), tonkatsu sauce, hijiki seaweed and daikon radish & carrot salad.	
Beef Gyu Don <b>NEW</b>	14.95
Thinly sliced beef and onions cooked in dashi soy sauce with red ginger topping.	
Spicy Katsu Deluxe Don <b>NEW</b>	13.80
Chicken Katsu with spicy mayo, sriracha, kimchi, japanese pickles, sweet roquito peppers and daikon radish & carrot salad.	



MAPO TOFU AUBERGINE

## Katsu Curry

A choice of katsu with homemade curry sauce, black & white rice, red fukujinzuke pickles and daikon radish & carrot salad

Chicken Katsu Curry	13.20
Pumpkin Katsu Curry 	12.35
Winter Roast Veg Curry  <b>NEW</b>	12.50
Topped with crispy shallots	

### EXTRAS

Sushi Ginger  GF	1.55
Curry Sauce 	3.70
Wasabi  GF	0.40
Black & White Rice  GF	2.75
Black & White Sushi Rice  GF	2.95



PUMPKIN KATSU CURRY

GF = GLUTEN FREE,  = VEGAN

OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL  
PRICES SHOWN ARE INCLUSIVE OF 20% VAT